

WHAT IS CLAIMED IS:

Claim 1. A microorganism strain suitable for fermentative production of amino acids of the phosphoglycerate family or derivatives thereof and producible from a starting strain, ~~which comprises~~

~~providing a starting strain selected from the group consisting of a starting strain~~ having an increased activity of a yfiK-gene product ~~and a starting strain~~ ^{or} having an increased activity of a gene product of a yfiK homologue.

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Thomas
Garcia

Claim 2. The microorganism strain as claimed in claim 1, which is selected from the group consisting of a fungus, a yeast, a bacterium, a member of the family *Enterobacteriaceae*, and a member of the species *Escherichia coli*.

Claim 3. The microorganism strain as claimed in claim 1, which is selected from the group consisting of a copy number of the yfiK gene being increased, and in which expression of said yfiK gene was increased by using suitable promoters or translation signals.

Claim 4. The microorganism strain as claimed in claim 3,
wherein a promoter is selected from the group
consisting of constitutive GAPDH promoter of the gapA gene,
inducible lac, tac, trc, lambda, ara and tet promoters.

Claim 5. The microorganism strain as claimed in claim 1,
which is an *Escherichia coli* strain in which the
increased activity of a yfiK-gene product is based on an
increase in a copy number of the yfiK gene in a pACYC
derivative.

Claim 6. A plasmid, which comprises a yfiK gene with a
promoter.

Claim 7. The plasmid as claimed in claim 6,
which additionally contains a genetic element for
deregulation of cysteine metabolism.

Claim 8. A method for preparing a microorganism strain
which comprises
introducing a plasmid as claimed in claim 6 into
a starting strain.

Claim 9. A method for preparing an amino acid of the phosphoglycerate family, which comprises
using a microorganism strain as claimed in claim 1 in a fermentation mixture; and
removing the amino acid produced from the fermentation mixture.

Claim 10. The method as claimed in claim 9,
wherein the microorganism strain is grown in a fermenter as a culture selected from the group consisting of a continuous culture, a batch culture, and a fed-batch culture.

Claim 11. The method as claimed in claim 9,
wherein a carbon source is continuously metered in during fermentation.

Claim 12. The method as claimed in claim 11,
wherein the carbon source used is selected from the group consisting of a sugar, a sugar alcohol and an organic acid.

Claim 13. The method as claimed in claim 11,
wherein the carbon source is metered in, in a way
so as to ensure that a content of the carbon source in a
fermenter is kept in a range from 0.1 - 50 g/l, during
fermentation.

Claim 14. The method as claimed in claim 13,
wherein the carbon source in the fermenter is
kept in a range from 0.5 - 10 g/l, during fermentation.

Claim 15. The method as claimed in claim 9,
wherein a nitrogen source is used and is selected
from the group consisting of ammonia, an ammonium salt and a
protein hydrolysate.

Claim 16. The method as claimed in claim 9,
wherein fermentation is carried out under aerobic
growth conditions.